



# Noreen's Kitchen

## Nutella Breakfast Braid

### Ingredients

1 1/2 pounds bread dough

2 tablespoons butter, melted

1/2 cup Nutella or Hazelnut Spread

Coarse sugar for topping (Optional)

### Step by Step Instructions

Preheat oven to 350 degrees.

Roll dough out into a rectangle 16 x 12 inches, approximately.

Spread Nutella down the center of the dough, leaving approximately 4 inches on each long side.

Using a sharp knife, make several cuts down each long side so it looks like thick fringe, about 1 1/2 inches apart.

Fold the ends into toward the center. Starting on the short end, bring each piece of dough into the center, crossing them in the middle like an "X".

When you reach the opposite end, you can arrange to make it as nice as you can.

Optionally, you can not fold the ends in and just braid down from the top to the bottom. You may lose a bit of the Nutella filling, but it won't get so big on the ends.

Cover with a cloth or a parchment sheet and allow to rest for 20 minutes until it has almost doubled in size.

Bake for 25 to 30 minutes until golden brown and sounds hollow when tapped.

Remove from oven and brush immediately with melted butter. You can also top with some crystal sugar at this point if you like.

You can choose to pour a simple icing glaze over this and decorate as well.

Allow to cool on pan that has been placed on a cooling rack.

Cool for at least 30 minutes before serving.

**Enjoy!**